



• PURE TASTING •

“Pure Tasting” invites you to (re)discover Burgundy red wines.

From Monday to Friday, at 5 pm, end your afternoon in a relaxed atmosphere for a 2-hour analysis devoted to the emblematic grape variety of our region: pinot noir.

Around our tasting table, we first look at all the oenological and viticultural knowledge necessary for a good understanding of Burgundy red wines.

Then we discuss the tasting techniques, applied specifically to red wines. The class ends with a blind tasting of 8 red wines: wines from Côte de Nuits, Côte de Beaune and Côte Chalonnaise. Beyond the geographical diversity, the selection of wines will let you compare the gustatory complexity between village, premier cru and grand cru appellations.

/ KNOWLEDGES

Review of the essentials of Burgundy: the wines from Burgundy & the grapes, the geography, the AOC system, how to read a label...

/ INTRODUCTION TO WINE TASTING

The techniques of tasting: visual, olfactory and gustative examination

/ TASTING

Blind tasting of 8 red wines (no influence of the label). The wines come from Côte de Nuits, Côte de Beaune and Côte Chalonnaise with a selection of village, 1er cru and grand cru appellations.

Example:

Red wines: Vosne Romanée 2016 – Givry 1^{er} cru Clos Jus 2018 – Aloxe Corton Clos de la Boulotte 2017 – Clos Vougeot Grand Cru 2017 – Pommard les Noizons 2006 – Mercurey 1^{er} cru Les Vasées 2018 – Gevrey-Chambertin 1^{re} cru les Combottes 2013 – Volnay 1^{er} cru Les Carelles Sous la Chapelle 2011

/ WHEN

From Monday to Friday, 5 pm to 7 pm

/ PRICE

65 € per person
Maximum 6 people

You will never look at wine in the same way.